

Jasne Pełne Hazy KveikVoss lunga/Marynka 15 blg

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **77C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (49.2%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 3 kg (49.2%) | 82 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.6%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | lunga PL 2019 | 30 g | 60 min | 10 % |
| Whirlpool | Marynka PL 2019 | 20 g | 20 min | 6.5 % |
| Whirlpool | lunga PL 2019 | 20 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| Voss Kveik Lallemand | Ale | Liquid | 100 ml | Lallemand |